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~~(54) Title: USE OF NATURAL VEGETABLE COMPONENTS AS FLAVOURING AGENTS IN THE COATING OF CHEWING GUM~~

**(57) Abstract**

The present invention relates to the use of natural vegetable flavouring components as flavouring agents in chewing gum coating. The addition of a natural vegetable component to a chewing gum coating results in increased flavour sensation. The invention also relates to a method for the preparation of a chewing gum wherein the coating comprises a natural vegetable component as flavouring agent. The chewing gum comprises a) an insoluble gum base; b) a water soluble portion; c) a coating comprising a flavouring agent wherein at least 10% by weight of the flavouring agent is a natural vegetable flavouring agent.

*comprising plant cellular material*  
PLOUGMANN  
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